

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
EHS@co.chemung.ny.us

Institutional Food Service Inspection -- Summary Report

Operation: COHEN SCHOOL CAFETERIA (ID: 265502)
Facility Name: COHEN SCHOOL
Facility Code: 00103-09 Facility Email: None
Facility Address: 100 ROBINWOOD AVENUE ELMIRA HEIGHTS, NY 14903

To the Attention of:
SUZANNE BLUNT ELMIRA HEIGHTS CENTRAL SCHOOL DISTRICT
C/O - COHEN SCHOOL (S. BLUNT) 100 ROBINWOOD AVE.
ELMIRA HEIGHTS , NY 14903- Owner/Operator Email: sblunt@gstboces.org

Inspection
Date: DEC 18, 2017 12:14 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: emailed to operator
(email: mdougherty@gstboces.org)

Summary
Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

Each item found in violation is reported below along with the code requirement.

FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Box of dried milk observed on floor of dry storage area, underneath wooden shelving. Manager stated she will relocate milk onto shelving units.

INADEQUATE INSECT/RODENT CONTROL

ITEM # 14A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Insects, rodents present

Inspector Findings

Rodent fecal material present on floor in dry storage area underneath wooden shelving units. Manager stated pest control operator has been active in placing traps throughout temporary dry storage area which sanitarians observed.

Comments

Facility has operation digital thermometer at time of inspections. Sanitarian verified concentration of sanitizing solution in wiping cloth buckets to be 400ppm using facility's quaternary ammonia test strips. Temperature of popcorn chicken on service line was 155 F, and temperature of milk in front self serve cooler was 38 F. Sandwiches in refrigeration unit had a temperature of 41F, and sandwiches on service line had a temperature of 45 F. Temporary kitchen floor is wearing. Observed foam pad under stand-up freezer unit; foam is crumbling and breaking apart along the outside edges from stand-up freezer. Per manager, newly renovated kitchen should be completed in June. No plans to continue with use of temporary kitchen in Fall of 2018.

END of REPORT

[Submit# 350381] COHEN SCHOOL CAFETERIA (ID 265502) Inspection# 1002227152